**Stabilized Whipped Cream**

Stir together:

2 tablespoons powdered (confectioner's) sugar

1-1.5 teaspoons cornstarch

1/4 cup whipping cream (or heavy cream)

Heat them in a very small pot until they thicken and create almost a paste-like consistency.

To avoid lumps, add another 1/4 cup cream as soon as you take the mixture off the stove.

Chill the mixture thoroughly, at least 30 minutes.

Add another 1/2 cup cream (the total now is 1 cup) and whip the mixture like you would whip regular cream.

You can flavor it with 1/2 teaspoon vanilla extract if you like.